TOURNUS EQUIPEMENT

ORIGINE FRANCE GARANTIE

NET PRICE SELECTION 2026

Professional equipment. **Selected NET prices.**

MADE IN FRANCE



PREMIUM QUALITY

BUILT FOR PROFESSIONALS

DESIGNED FOR PERFORMANCE

TOURNUS EQUIPEMENT



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CED NET PRICE SELECTION.

An overview of selected Tournus Equipment available at fixed NET prices in the UK, with fast delivery on stocked products.

PRICING NOTICE: All prices exclude VAT. NET prices are fixed and no further discount applies to the products featured. These NET prices supersede previously agreed discount structures for these products. All other Tournus products remain subject to the customer's agreed trading terms. Prices are correct at the time of publication and may be subject to change.



SERVING TROLLEYS

Robust , hygienic and easy to manoeuvre trolleys for front and back of house.

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GN TROLLEYS

GN compatible trolleys for safe transport and storage in busy kitchens.

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HYGIENE SOLUTIONS

Hand wash basins and hygiene solutions to support, safe, compliant operations.

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HOT HOLDING CABINETS

Heated holding cabinets designed to maintain temperature and support efficient foodservice.

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MANUFACTURED IN FRANCE

Proudly designed and manufactured in France since 1910, delivering trusted quality, consistency and full product traceability.

1-YEAR WARRANTY

Covered by Tournus' standard one-year warranty against manufacturing and material defects. Terms and conditions apply.

KITCHEN QR CODE

Scan the product QR code for instant access to product details, user information and spare-part references.

STOCKED PRODUCTS

Selected products are held in stock for quick ordering and fast dispatch.

BUILT TO LAST

Engineered from premium materials for exceptional strength, durability and a long service life.

2-YEAR ROLL'SERVICE WARRANTY

Roll'Service hot holding cabinets include a 2-year warranty for added peace of mind. Terms and conditions apply.

SOLID. FUNCTIONAL. ESSENTIAL.

Professional equipment selected for performance, reliability and exceptional NET value.

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TOURNUS EQUIPEMENT



SERVING TROLLEYS

RELIABLE. SILENT. BUILT TO SERVE.

Designed for daily performance in the most demanding professional environments. Tournus Equipement service trolleys combine premium stainless steel construction with sound-proofed trays for quiet, smooth service.

STAINLESS STEEL CONSTRUCTION
Durable, hygienic and built to last

SOUND-PROOFED TRAYS
Reduces noise for more discreet service

TWO ARCHED HANDLES
Ergonomic design for easy handling

ANNULAR BUMPERS
Protects walls, furniture and trolley

4 SWIVEL CASTORS (2 WITH BRAKES)
Smooth maneuvering and secure positioning

PROFESSIONAL USE
Ideal for restaurants, hotels and catering

801 542 — 2 TRAY SERVING TROLLEY



- Stainless steel construction
- 2 sound-proofed trays
- Two arched handles
- Annular bumpers
- 4 swivel castors, Ø 125mm, 2 with brakes

LENGTH	TRAYS
895mm	2 x 800 x 530mm

801 543 — 3 TRAY SERVING TROLLEY



- Stainless steel construction
- 3 sound-proofed trays
- Two arched handles
- Annular bumpers
- 4 swivel castors, Ø 125mm, 2 with brakes

LENGTH	TRAYS
895mm	3 x 800 x 530mm

801 553 — 3 TRAY SERVING TROLLEY



- Stainless steel construction
- 3 sound-proofed trays
- Two arched handles
- Annular bumpers
- 4 swivel castors, Ø 125mm, 2 with brakes

LENGTH	TRAYS
1095mm	3 x 1000 x 600mm

BUILT FOR PROFESSIONAL SERVICE

Robust, silent and easy to handle, our service trolleys are engineered for efficiency, hygiene and long-term reliability in every service environment.

TOURNUS EQUIPEMENT



GN TROLLEYS

PROFESSIONAL TRANSPORT FOR GN PANS

Built for safe, hygienic transport and high-capacity storage in demanding professional kitchens.

WELDED TRAY RUNNERS
Strong, hygienic and built for everyday use

STAINLESS STEEL CONSTRUCTION
Durable, corrosion resistant and easy to clean

ANNULAR BUMPERS
Protects walls and equipment in busy areas

4 SWIVEL CASTORS (2 WITH BRAKES)
Smooth maneuvering and secure positioning

HIGH-CAPACITY STORAGE
Optimised for efficient handling and kitchen flow

804 204



£229.42

10 TIER
1/1 GN TROLLEY

For 1/1 GN Trays
- Tier Spacing: 144mm
- Capacity: 10 Trays
- Dimensions: (LxWxH) 445x655x1650mm

804 206



£245.87

15 TIER
1/1 GN TROLLEY

For 1/1 GN Trays
- Tier Spacing: 81mm
- Capacity: 15 Trays
- Dimensions: (LxWxH) 445x655x1490mm

804 207



£252.65

17 TIER
1/1 GN TROLLEY

For 1/1 GN Trays
- Tier Spacing: 81mm
- Capacity: 17 Trays
- Dimensions: (LxWxH) 445x655x1650mm

804 209



£266.20

20 TIER
1/1 GN TROLLEY

For 1/1 GN Trays
- Tier Spacing: 77mm
- Capacity: 20 Trays
- Dimensions: (LxWxH) 445x655x1785mm

804 239



£291.85

20 TIER
2/1 GN TROLLEY

For 2/1 GN Trays
- Tier Spacing: 77mm
- Capacity: 20 Trays
- Dimensions: (LxWxH) 660x775x1785mm

BUILT FOR PROFESSIONAL KITCHENS
Robust, welded runners, corrosion-resistant stainless steel, protective bumpers and secure castors make these trolleys reliable for intensive daily use.

TOURNUS EQUIPEMENT



HYGIENE SOLUTIONS

HANDS-FREE. CLEAN. COMPLIANT.

Professional hand-wash solutions designed to support safe, compliant and hygienic kitchen operations.

HANDS-FREE HYGIENE
Minimises touch points and cross-contamination

EASY TO CLEAN
Smooth surfaces and rounded corners

STAINLESS STEEL
Durable, corrosion-resistant and built to last

PROFESSIONAL COMPLIANCE
Designed for commercial kitchens

WRAS APPROVED
WRAS approved taps

FOOD-SAFE SOLUTIONS
Supports safe working and cleaning routines

806 331 GA HAND WASH BASIN

£94.19



- 275mm diameter x 115mm deep well
- 330 x 330 x 170mm overall dimensions
- Knee-operated
- Includes mixer tap, siphon and hose
- Without upstand

806 332 GA HAND WASH BASIN WITH UPSTAND

£123.45



- 275mm diameter x 115mm deep well
- 350 x 330 x 500mm overall dimensions
- Knee operated
- Includes mixer tap, siphon and hose
- With Upstand

806 333 GA HAND WASH BASIN WITH UPSTAND & SOAP DISPENSER

£150.53



- 275mm diameter x 115mm deep well
- 350 x 330 x 500mm overall dimensions
- Knee operated
- Includes mixer tap, siphon and hose
- With Upstand
- With Soap Dispenser

CLEAN HANDS. SAFE FOOD. EVERY TIME.

Hands-free operation, easy-clean stainless steel and professional construction help reduce touch points and support food-safety standards.

TOURNUS EQUIPEMENT



HOT HOLDING CABINETS

PROFESSIONAL HOT HOLDING.

Tournus Equipement hot holding cabinets are designed to maintain food at the perfect serving temperatures. Built for demanding kitchens and service environments, they deliver reliable performance with mobile convenience.

STAINLESS STEEL CONSTRUCTION
Durable, hygienic and built to last

MOBILE DESIGN
Easy to position and move

TEMPERATURE CONTROL
Precise digital heat management

HIGH CAPACITY HOLDING
Ideal for busy service periods

GN COMPATIBLE
Designed for 1/1 GN trays and pans

507 301AS
5 LEVEL 1/1 GN ROLL'SERVICE



£2,333.00

2Y

- Compact Roll'Service cabinet for 1/1 GN trays
- 5-level capacity with stainless-steel door
- Ideal for keeping food at serving temperature
- Space-saving mobile unit for flexible kitchen use

507 381AS
20 LEVEL 1/1 GN ROLL'SERVICE



£3,191.00

2Y

- High-capacity Roll'Service cabinet for 1/1 GN trays
- 20-level capacity for busy service periods
- Stainless-steel door with precise temperature control
- Ideal for high-volume kitchens and servery areas

507 386AS
20 LEVEL 1/1 GN ROLL'SERVICE WITH HUMIDIFICATION



£3,428.00

2Y

- High-capacity Roll'Service cabinet for 1/1 GN trays
- 20-level capacity for busy kitchen operations
- Integrated humidification for enhanced food holding
- Mobile cabinet for efficient back-of-house operation

2-YEAR WARRANTY ON THESE UNITS

Professional Roll'Service hot holding cabinets designed for reliable temperature control, efficient service and demanding commercial kitchens.